



BOCCONCINI

## Homemade Bread for Appetizers

1 kg flour (whole wheat)  
15 g salt  
20 g yeast  
1 tbsp sugar  
560 g water at room temperature



Mix all together until the dry ingredients disappear.  
Cover and let rise for 30 minutes.  
Cook at 350 °F for 30 minutes or until tester toothpick comes out clean.

To assemble the appetizers:

1. Slice bread thinly.
2. Slice each piece into three or 6 smaller pieces.
3. Wrap warm pieces of bread with thin slices of prosciutto.

